



2018 Eola-Amity Hills Chardonnay



2018 marks the inaugural release of Cristom Vineyards' Eola-Amity Hills Chardonnay, featuring fruit from our own estate Louise and Paul Gerrie Vineyards, as well as five other neighboring sites in the Eola-Amity Hills AVA. Though we are no strangers to Chardonnay, having produced the varietal since our founding in 1992, this new release marks the joyful expansion of Cristom's Chardonnay program, both through collaborating with extraordinary winegrowers we're fortunate to call neighbors, as well as the expansion of Chardonnay plantings on the Cristom Estate. Exhibiting an exquisite texture created by full malolactic fermentation in barrel, the 2018 Eola-Amity Hills Chardonnay offers racy acidity, with notes of Asian pear and Meyer lemon zest before delivering a lengthy, refreshing finish.



WINEMAKING

100% hand-harvested and hand-sorted fruit
 90% Native Yeast fermentation
 Whole cluster-pressed
 Full malolactic fermentation in barrel

ALC 13% **TA** 5.8 g/L **pH** 3.29

CLONES Dijon 75, 95, 96

BOTTLED January 22nd, 2020

AGING 12 months in barrel, 31% new French

VINEYARD SOURCES

7 total vineyard sites
 including 15% Estate fruit
 from Louise Vineyard

PRODUCTION

956 9L cases

Vintage Notes The 2018 growing season was one of the driest years in the agricultural history of the Willamette Valley, and the driest year in Cristom's 27 years of farming this land. The overwhelming majority of the Cristom Estate is dry-farmed, thus creating challenges with low water availability. Fortunately, our older vines fared well, their deep roots driving down into the volcanic hillsides, seeking out the water held there. This allowed more "hang-time" for the fruit, creating brighter, blue-fruited wines. Showing surprising complexity and firm structure in their youth, these wines will age well for years to come.



CRISTOM
VINEYARDS

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